

Sautéed Collard Greens

Serves 4

2 lbs of fresh greens

Wash the greens and pat dry with a dish towel. Lay out about 6 leaves flat in a stack. Trim the stalks to 2" and discard the ends. Roll the leaves into a tight roll and chop across into 1/2" strips. Turn and chop crossways into 1/2" bits.



1 large sweet onion
2 cloves garlic

Chop the onion into 1/2 inch bits. Chop the garlic fine.

3 T olive oil

Heat the oil in an x-large skillet on medium heat. Add the greens, onion & garlic. Stir-fry about 10 minutes or just until the greens just begin to caramelize.

1 cup of Swanson's
chicken broth or
veg broth

Add the broth. When it is boiling, turn the heat down to low, cover and let it steam for 20 minutes or until tender.

Sautéed Collard Greens with Bacon

Bacon

Cook the bacon to desired crispness. Remove the bacon from the skillet. Add the greens, onion and garlic and proceed as above. Crumble the bacon and add back to the pan during the last 5 minutes of cooking. Yum!

From the kitchen of Cynthia Heigold. Enjoy your greens!